



Air Fryer Pork Meatballs

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

Perfectly crispy on the outside tender and juicy on the inside pork meatballs made in the air fryer The best part is that you can make them ahead of time and freeze for later use I have included those directions in the notes Dip meatballs in marinara if desired

Ingredients

— - 12 ounces ground pork - 8 ounces ground Italian sausage (mild or hot) - ½ cup panko bread crumbs - 1 egg - 1 teaspoon salt - 1 teaspoon dried parsley - ½ teaspoon paprika

Instructions

1. Preheat the air fryer to 350 degrees F (175 degrees C). Combine pork
2. sausage
3. bread crumbs
4. egg
5. salt
6. parsley
7. and paprika in a large bowl and mix until evenly combined. Form into 12 equally-sized meatballs using an ice cream scoop. Place meatballs on a baking sheet. Place 1/2 of the meatballs in the basket of the air fryer and cook for 8 minutes. Shake the basket and cook for 2 minutes more. Transfer to a serving plate and let rest for 5 minutes. Repeat with remaining meatballs. Recipe Tip The meatballs can be made ahead and frozen for later use. After step 2
8. place the baking sheet in the freezer for 4 hours. Transfer meatballs to a freezer-safe container. Cook time will need to be increased to 14 minutes when cooking them frozen (cook for 10 minutes
9. shake
10. and then cook 4 minutes more).